

DELUXE BANQUET DISHES  
THESE SPECIAL DISHES DO NOT COME WITH SOUP

B-1	PEKING DUCK .....	19.95
	<i>A young P. duckling slowly barbecued over an open flame until the skin becomes crispy and golden brown. The skin is sliced thin, then served in a pancake with scallions, and hoisin sauce. We recommend it.</i>	
B-2	SUSHI SASHIMI COMBINATION .....	14.95
	<i>Deluxe fresh raw fish specially prepared for the discriminating palate.</i>	
B-3	* DA-DWI-SHIA .....	20.95
	<i>Colossal shrimp with chili sauce, szechuan style. This dish is served at the best of banquets.</i>	
B-4	TEMPURA AND STEAK .....	14.95
	<i>An extraordinary combination of light deep fried seafood and a select cut of beef for broiling.</i>	
B-6	BIRDS NEST .....	12.25
	<i>A delightful mixture of fresh seafood and chicken sauteed with vegetables in a delectable sauce, served in a "Birds Nest" of taro roots.</i>	
B-8	BARBECUED WHOLE FLOUNDER .....	11.95
	<i>Marinated in a seasoned sauce, and barbecued over a slow flame until the whole fish becomes crispy. This dish is always flamed just before serving for that extra special taste.</i>	
B-9	SOO-FUN .....	9.95
	<i>Assorted chinese vegetable prepared banquet style. This is always served topped with black mushroom and a delicate sauce. It is a vegetarian delight!</i>	
B-10	NEPTUNE'S ECSTASY .....	21.95
	<i>2 lb. fresh whole lobster, exquisitely steamed to perfection, served with two house special sauces on the side, a fantastic lobster dish.</i>	

DRINKS

W-1	SAKE (Warm) .....	In Tokuri	2.50
W-2	JAPANESE PLUM WINE .....		1.95
W-3	WINE (White, Red, Rose) .....	Glass	1.75
W-4	WON-FU .....	Bottle #5 TH.	9.95
W-5	JAPANESE BEER		
	REGULAR .....		1.95
	DRAFT .....	Sapporo 16 oz.	3.50
W-6	IMPORT BEER .....		1.95
W-7	DOMESTIC BEER .....		1.75
W-8	ALL POLYNESIAN DRINKS .....		3.50
W-9	ALL DRINKS .....		2.25
W-10	EXTRA DRY .....		2.50
W-11	PREMIUM .....		2.75
W-12	EXTRA PREMIUM .....		2.95
W-13	TALL DRINKS .....		2.95
W-14	FRUIT JUICE .....		1.25
W-15	SOFT DRINKS .....		1.00

— OR —

ASK ABOUT ANY COCKTAIL YOU HAVE IN MIND



HOMER'S  
ORIENTAL

## LUNCHEON MENU

ALL MAIN ENTREES: Served with White Rice,  
Tea and Choice of Wonton, Egg Drop, Hot-Sour  
or Miso Soup. (50¢ credit for soup omitted)

\* = Hot & Spicy

12:00 am—3:00 pm (Mon. thru Sat.)

We do not serve Japanese Lunch Menu on Saturday

### SOUPS

S-1	* HOT & SOUR SOUP (1)	1.25
S-2	WONTON SOUP (1)	1.10
S-3	EGG DROP SOUP (1)	1.00
S-4	CHINESE MUSHROOM SOUP (1) (Min. for two)	1.95
S-5	SHARK'S FIN SOUP (1) (Min. for two)	2.75
S-6	HOUSE SPECIAL (1) (Min. for two)	1.95
S-7	MISO SOUP (Soybean Soup)	1.00
S-8	DOUBLE BOILED MUSHROOMS IN CLEAR SOUP (1)	1.75
	(Min. for two)	
S-9	MINCED BEEF WITH VEGETABLES SOUP (1)	1.95
	(Min. for two)	

### COLD APPETIZERS

(FROM SUSHI BAR)

A-11	SUSHI	5.25
	(Fresh raw fish and seasoned rice)	
A-12	TEKKAMAKI	2.75
	(Fresh raw tuna fish with rice rolled in seaweed)	
A-13	SASHIMI	5.25
	(Assorted slices of fresh raw fish)	
A-14	CALIFORNIA ROLL	2.95
	(Fresh avocado and crabstick rolled in Nori)	
A-15	COLD NOODLES WITH CHEF'S SAUCE	3.75
A-16	* HACKED CHICKEN IN SPICY SAUCE	3.50
A-17	MEAT IN ASPIC	4.50
A-18	BABY SHRIMP SALAD (With lemon sour cream)	6.95

### HOT APPETIZERS

(FROM YAKI BAR)

A-19	SHRIMP - KUSHI YAKI	3.95
	(Bar-B-Q shrimp)	
A-20	YAKI TORI	3.75
	(Bar-B-Q chicken)	
A-21	BEEF NEGIMAKI	4.95
	(Broiled beef rolled and filled with scallions)	
A-22	SMALL TEMPURA	4.95
	(Deep fried shrimp and vegetables)	
A-23	GYOZA	3.75
	(Dumplings served with vinegar sauce)	
A-24	SPRING ROLL (1)	1.10
A-25	FRIED SHRIMP PUFF (1)	1.10
A-26	BAR-B-QUE RIBS	5.75
A-27	FRIED DUMPLINGS (6)	3.75
A-28	STEAMED DUMPLINGS (6)	3.75
A-29	ASSORTED HOT APPETIZERS (for each person)	4.25
A-30	DAILY SPECIAL DIM-SUM	1.95
A-31	SALAD: OUR SPECIALTY A JAPANESE-STYLE SALAD	1.50

## MEAT

DAILY SPECIAL please ask us for menu

M-41	SHREDDED PORK WITH VEGETABLE HEARTS	4.95
M-42	* FLOWERY PORK WITH HOT PEANUTS	4.95
M-43	MOO-SHU PORK	4.95
M-44	SWEET & SOUR PORK	4.95
M-45	* HUNAN PORK	4.95
M-46	* SHRIMP AND PORK WITH TWO FLAVORS	5.75
M-47	BEEF AND SCALLOPS WITH VEGETABLES	6.95
M-48	* HOMER'S BEEF	5.75
M-49	* ORANGE FLAVOR BEEF	5.95
M-50	BEEF WITH BROCCOLI	5.25
M-51	* SHREDDED BEEF WITH GARLIC SAUCE	5.25
M-53	LAMB WITH SCALLIONS	5.95
M-54	* VENISON WITH TEA SAUCE	6.95
M-55	BEEF TERIYAKI	9.25
M-56	TONKATSU	5.95
	(Breaded deep fried pork with Tonkatsu sauce)	
M-57	BEEF NEGIMAKI	7.25
	(Broiled beef rolled and filled with scallions)	
M-58	BEEF SUKIYAKI	7.25

## POULTRY

P-61	SLICED CHICKEN WITH BROCCOLI	4.95
P-62	* GOLDEN CRISPY CHICKEN	4.95
P-63	SHREDDED CHICKEN WITH BEANSPROUTS	4.95
P-64	TSAO-LIU CHICKEN	4.95
P-65	CHICKEN WITH WALNUTS	4.95
P-66	* GENERAL TSAO'S CHICKEN	4.95
P-67	BAO-SAN-DING	4.95
	(Sauteed shrimp & chicken)	
P-68	* SLICED CHICKEN WITH PEANUTS	5.25
P-69	* CHICKEN WITH GARLIC SAUCE	5.25
P-72	* CRISPY DUCK WITH GINGER SAUCE	7.95
P-73	CHICKEN TERIYAKI	5.25
	(Broiled chicken with Teriyaki sauce)	

## SEAFOOD

F-81	BABY SHRIMP WITH GREEN VEGETABLES	5.25
F-82	WHITE VELVET BABY SHRIMP	5.25
F-83	* SLICED SHRIMP WITH GARLIC SAUCE	5.50
F-84	SWEET AND SOUR SHRIMP	5.50
F-85	LAKE TUNG SHRIMP	5.50
F-86	PRAWN AND CAULIFLOWER WITH BLACK-BEAN SAUCE	5.50
F-87	* PRAWN WITH SPICE TEA SAUCE	5.50
F-89	* CRISPY WHOLE FISH	11.95
F-90	STEAMED GRAY SOLE	10.95
F-92	* SCALLOPS WITH PEANUTS	8.25
F-95	SALMON TERIYAKI	9.25

## SASHIMI & SUSHI

F-101	ASSORTED SASHIMI	7.25
	(A selection of variously prepared fresh raw fish slices)	
F-102	NIGIRI SUSHI	7.25
	(Vinegar rice, fresh raw fish and horseradish)	
F-103	TEMAKI SUSHI	7.25
	(Assorted hand-rolled sushi)	
F-104	FUTOMAKI	7.25
	(Egg & vegetable & Soboro w/rice rolled in seaweed)	
F-105	CHIRASHI SUSHI	7.25
	(Assorted sashimi & vegetables topped w/sushi rice)	

## TEMPURA

T-112	SHRIMP TEMPURA	7.50
	(Deep fried shrimp and vegetables)	
T-113	LOBSTER TEMPURA	10.95
	(Deep fried tender lobster in light batter)	
T-114	VEGETABLES TEMPURA	5.25
	(Deep fried assorted vegetables in light batter)	

## VEGETABLES

V-121*	HOT AND SPICY TO-FU WITH SHRIMP	5.25
V-122*	DEEP FRIED EGGPLANT (House style)	4.75
V-123	MIXED VEGETABLES	4.75
V-124	DRY SAUTEED STRING BEANS	4.75
V-125	PEAPODS WITH TWO TASTE MUSHROOMS	4.95
V-126	FAMILY STYLE TO-FU	4.75
V-127	CRISPY TO-FU WITH CRAB FLAVORED SAUCE	6.25

(VEGETARIANS PLEASE REQUEST NO MEAT)

## NOODLES AND RICE

N-131	FRIED RICE	4.25
	(Pork, shrimp or chicken)	
N-132	LO-MEIN	4.25
	(Pork, shrimp or chicken)	
N-133	PAN FRIED NOODLES	4.75
	(Pork, shrimp or chicken)	
N-134	CHOW-FUN	4.75
	(Pork, shrimp or chicken)	

## DESSERTS

D-1	HONEYED BANANA (1) (Min. for two)	1.75
D-2	YOKAN (Bean jelly cake)	1.25
D-3	ICE CREAM	
	French	1.00
	Heegen Dais	1.25
D-4	FRESH FRUITS (In season)	1.95
D-5	COFFEE	.60
D-6	Frozen Yogurt	1.25
D-7	Tofu	1.50



DELUXE BANQUET DISHES

THESE SPECIAL DISHES DO NOT COME WITH SOUP

B-1	<b>PEKING DUCK</b> .....	19.95
<i>A young P.I. duckling slowly barbecued over an open flame until the skin becomes crispy and golden brown. The skin is sliced thin, then served in a pancake with scallions, and hoisin sauce. We recommend it.</i>		
B-2	<b>SUSHI SASHIMI COMBINATION</b> .....	14.95
<i>Deluxe fresh raw fish specially prepared for the discriminating palate</i>		
B-3	<b>* DA-DWI-SHIA</b> .....	20.95
<i>Colossal shrimp with chili sauce, szechuan style. This dish is served at the best of banquets.</i>		
B-4	<b>TEMPURA AND STEAK</b> .....	14.95
<i>An extraordinary combination of light deep fried seafood and a select cut of beef for broiling</i>		
B-5	<b>CHI-SING-PAN-YUE</b> .....	15.95
<i>Breast of chicken lightly breaded, deep fried to golden brown, surrounded by seven jumbo shrimp and served on a bed of mixed vegetables. It is called "Stars Around the Moon"</i>		
B-6	<b>BIRDS NEST</b> .....	12.25
<i>A delightful mixture of fresh seafood and chicken sauteed with vegetables in a delectable sauce, served in a "Birds Nest" of taro roots.</i>		
B-7	<b>PAI-GOU-GEE-DIN</b> .....	9.95
<i>Quick sauteed chicken with ginkgo nuts, peas and rich brown sauce</i>		
B-8	<b>BARBECUED WHOLE FLOUNDER</b> .....	11.95
<i>Marinated in a seasoned sauce, and barbecued over a slow flame until the whole fish becomes crispy. This dish is always flamed just before serving for that extra special taste.</i>		
B-9	<b>SOO-FUN</b> .....	9.95
<i>Assorted chinese vegetables prepared banquet style. This is always served topped with black mushrooms and a delicate sauce. It is a vegetarian delight!</i>		
B-10	<b>NEPTUNE'S ECSTASY</b> .....	21.95
<i>2 lb. fresh whole lobster, exquisitely steamed to perfection, served with two house special sauces on the side, a fantastic lobster dish.</i>		
B-11	<b>TRI-FLAVOR SHARK'S FIN</b> .....	24.95
<i>Exotic Long cooked shark's fin enhanced with chicken, black mushrooms and snow peas, all prepared and served in their own special flavor brown sauce. This is a very special banquet treat.</i>		
B-12	<b>SHARK'S FIN WITH CRAB FLAVORED SAUCE</b> .....	34.95
<i>Golden color and exotic, this Long cooked shark's fin combines with a very special sauce that is prepared with minced crab, chicken, carrots, and egg yolk. This dish is made for very special events and occasions where the best is desired.</i>		

COMPLETE DINNER

SERVED WITH SOUP, APPETIZER,  
DESSERT, STEAMED RICE AND TEA

APPETIZER: Fried Shrimp Pull, Daily Special Dim-Sum or Salad

SOUP: House Special Soup or Miso Soup

C-1	MOO-SHU PORK	9.95
C-2	* TWICE COOKED PORK	9.95
C-3	CHICKEN WITH WALNUTS	9.95
C-4	BAO-SAN-DIN	9.95
C-5	* SHRIMP WITH GARLIC SAUCE	10.95
C-6	BEEF WITH CASHEW NUTS	10.95
C-7	* HOMER'S CHICKEN	10.95
C-8	LAKE TUNG SHRIMP	10.95
C-9	* SHRIMP WITH CHILI SAUCE	10.95
C-10	* ORANGE FLAVOR BEEF	10.95
C-11	HOUSE STYLE CHOW-FUN	8.95
C-12	HOUSE SPECIAL FRIED RICE	8.95
C-13	YAKITORI (Bar-B-Q chicken)	8.95
C-14	TONKATSU (Breaded deep fried pork)	9.50
C-15	PORK SHOGAYAKI	9.50
C-16	CHICKEN TEMPURA	10.50
C-17	SHRIMP TEMPURA	11.50
C-18	NEGIMAKI (Broiled beef roll with scallions)	10.95
C-19	ASSORTED SASHIMI (Slices of fresh raw fish)	11.50
C-20	ASSORTED SUSHI (Fresh raw fish w/seasoned rice)	11.50
C-21	SALMON TERIYAKI	11.50
C-22	BEEF TERIYAKI	11.95
C-23	SHRIMP TERIYAKI	10.95
C-24	LOBSTER TERIYAKI	13.50
C-25	DAILY SPECIAL (please ask us for menu)	

DESSERT: Seasonal Fruits or House Special Dessert

\* - HOT & SPICY

DRINKS

W-1	SAKE (Warm)	In Tokuri	2.50
W-2	JAPANESE PLUM WINE		1.95
W-3	WINE (White, Red, Rose)	Glass	1.75
W-4	WON-FU	Bottle #5 TH	9.95
W-5	JAPANESE BEER		
	REGULAR		1.95
	DRAFT	Sapporo 16 oz.	3.50
W-6	IMPORT BEER		1.95
W-7	DOMESTIC BEER		1.75
W-8	ALL POLYNESIAN DRINKS		3.50
W-9	ALL DRINKS		2.25
W-10	EXTRA DRY		2.50
W-11	PREMIUM		2.75
W-12	EXTRA PREMIUM		2.95
W-13	TALL DRINKS		2.95
W-14	FRUIT JUICE		1.25
W-15	SOFT DRINKS		1.00

— OR —

ASK ABOUT ANY COCKTAIL YOU HAVE IN MIND



HOMER'S  
ORIENTAL

## SOUPS

S-1	* HOT & SOUR SOUP (1)	1.25
S-2	WONTON SOUP (1)	1.10
S-3	EGG DROP SOUP (1)	1.00
S-4	CHINESE MUSHROOM SOUP (1) (Min. for two)	1.95
S-5	SHARK'S FIN SOUP (1) (Min. for two)	2.75
S-6	HOUSE SPECIAL (1) (Min. for two)	1.95
S-7	MISO SOUP (Soybean Soup)	1.00
S-8	DOUBLE BOILED MUSHROOMS IN CLEAR SOUP (1) (Min. for two)	1.75
S-9	MINCED BEEF WITH VEGETABLES SOUP (1) (Min. for two)	1.95

## COLD APPETIZERS

(FRDM SUSHI BAR)

A-11	SUSHI	5.25
	(Fresh raw fish and seasoned rice)	
A-12	TEKKAMAKI	2.75
	(Fresh raw tuna fish with rice rolled in seaweed)	
A-13	SASHIMI	5.25
	(Assorted slices of fresh raw fish)	
A-14	CALIFORNIA ROLL	2.95
	(Fresh avocado and crabstick rolled in Nori)	
A-15	COLD NOODLES WITH CHEF'S SAUCE	3.75
A-16	* HACKED CHICKEN IN SPICY SAUCE	3.50
A-17	MEAT IN ASPIC	4.50
A-18	BABY SHRIMP SALAD (With lemon sour cream)	6.95

## HOT APPETIZERS

(FRDM YAKI BAR)

A-19	SHRIMP - KUSHI YAKI	3.95
	(Bar-B-Q shrimp)	
A-20	YAKI TORI	3.75
	(Bar-B-Q chicken)	
A-21	BEEF NEGIMAKI	4.95
	(Broiled beef rolled and filled with scallions)	
A-22	SMALL TEMPURA	4.95
	(Deep fried shrimp and vegetables)	
A-23	GYOZA	3.75
	(Dumplings served with vinegar sauce)	
A-24	SPRING ROLL (1)	1.10
A-25	FRIED SHRIMP PUFF (1)	1.10
A-26	BAR-B-QUE RIBS	5.75
A-27	FRIED DUMPLINGS (6)	3.75
A-28	STEAMED DUMPLINGS (6)	3.75
A-29	ASSORTED HOT APPETIZERS (for each person)	4.25
A-30	DAILY SPECIAL (Dim-Sum)	1.95
A-31	SALAD: OUR SPECIALTY A JAPANESE-STYLE SALAD	1.50

## NABEMONO

A LA CARTE

N-36	YOSENABE	10.95
	(Fish, chicken and vegetables cooked in special soup)	
N-37	SUKIYAKI	9.95
	(Sliced prime beef and vegetables)	

## MEAT

A LA CARTE

M-41	SHREDDED PORK WITH VEGETABLE HEARTS	7.25
M-42	* FLOWERY PORK WITH HOT PEANUTS	7.25
M-43	MOO-SHU PORK	7.25
M-44	SWEET & SOUR PORK	7.25
M-45	* HUNAN PORK	7.25
M-46	* SHRIMP AND PORK WITH TWO FLAVORS	7.95
M-47	BEEF AND SCALLOPS WITH VEGETABLES	9.25
M-48	* HOMER'S BEEF	7.75
M-49	* ORANGE FLAVOR BEEF	7.95
M-50	BEEF WITH BROCCOLI	7.75
M-51	* SHREDDED BEEF WITH GARLIC SAUCE	7.75
M-52	BEEF WITH CRAB OMELETTE	12.50
M-53	LAMB WITH SCALLIONS	7.95
M-54	VENISON WITH TEA SAUCE	8.95
M-55	BEEF TERIYAKI	10.95
M-56	TONKATSU	7.95
	(Breaded deep fried pork with Tonkatsu sauce)	
M-57	BEEF NEGIMAKI	9.50
	(Broiled beef rolled and filled with scallions)	

## POULTRY

A LA CARTE

P-61	SLICED CHICKEN WITH BROCCOLI	7.50
P-62	* GOLDEN CRISPY CHICKEN	7.50
P-63	SHREDDED CHICKEN WITH BEANSPOUTS	7.50
P-64	TSAO-LIU CHICKEN	7.50
P-65	CHICKEN WITH WALNUTS	7.50
P-66	* GENERAL TSAO'S CHICKEN	7.50
P-67	BAO-SAN-DING	7.95
	(Sauteed shrimp & chicken)	
P-68	* SLICED CHICKEN WITH PEANUTS	7.95
P-69	* CHICKEN WITH GARLIC SAUCE	7.95
P-70	MINCED CHICKEN WITH PINESEEDS	8.95
P-71	FRIED DUCK WITH MIXED VEGETABLES (Boneless)	9.50
P-72	* CRISPY DUCK WITH GINGER SAUCE	7.95
P-73	CHICKEN TERIYAKI	7.95
	(Broiled chicken with Teriyaki sauce)	

## SEAFOOD

A LA CARTE

F-81	BABY SHRIMP WITH GREEN VEGETABLES	7.50
F-82	WHITE VELVET BABY SHRIMP	7.50
F-83	* SLICED SHRIMP WITH GARLIC SAUCE	8.25
F-84	SWEET AND SOUR SHRIMP	8.25
F-85	LAKE TUNG SHRIMP	8.25
F-86	* PRAWN AND CAULIFLOWER WITH BLACK-BEAN SAUCE	9.25
F-87	* PRAWN WITH SPICE TEA SAUCE	9.25
F-88	* FROG'S LEG SZECHUAN STYLE	10.25
F-89	* CRISPY WHOLE FISH	12.95
F-90	STEAMED GRAY SOLE	11.95
F-91	* SCALLOPS WITH PEANUTS	9.95
F-92	SCALLOPS SAUTE WITH CRAB FLAVORED SAUCE	15.95
F-93	TRI-COLOR LOBSTER MEAT WITH CHEF'S SAUCE	10.95
F-94	LOBSTER MEAT WITH BLACK-BEAN SAUCE	10.95
F-95	SALMON TERIYAKI	10.95
F-96	FISH OF THE DAY	9.50
	(A selection of choice varieties in season)	
F-97	SHRIMP TERIYAKI	9.50
	(Broiled shrimp with Teriyaki sauce)	
F-98	LOBSTER TERIYAKI	11.95

## SASHIMI & SUSHI

A LA CARTE

F-101	ASSORTED SASHIMI	9.95
	(A selection of variously prepared fresh raw fish slices)	
F-102	NIGIRI SUSHI	9.95
	(Vinegar rice, fresh raw fish and horseradish)	
F-103	TEMAKI SUSHI	7.95
	(Assorted hand-rolled sushi)	
F-104	FUTOMAKI	7.95
	(Egg, vegetable & Soboro w/rice rolled in seaweed)	
F-105	CHIRASHI SUSHI	7.95
	(Assorted sashimi & vegetables topped w/sushi rice)	
F-106	CALIFORNIA ROLL	7.95
	(Crabstick and avocado wrapped in seasoned rice and seaweed)	

## TEMPURA

A LA CARTE

T-111	SAKURA (Combination)	14.50
	(Chicken teriyaki, tempura, nigiri sushi and broiled seafood with with cooked japanese vegetables)	
T-112	SHRIMP TEMPURA	9.95
	(Deep fried shrimp and vegetables)	
T-113	LOBSTER TEMPURA	11.95
	(Tender deep fried lobster in tangy light batter)	
T-114	VEGETABLES TEMPURA	7.50
	(Deep fried assorted vegetables in light batter)	

## VEGETABLES

A LA CARTE

V-121	* HOT AND SPICY TO-FU WITH SHRIMP	5.95
V-122	* DEEP FRIED EGGPLANT (House style)	5.75
V-123	MIXED VEGETABLES	5.75
V-124	DRY SAUTEED STRING BEANS	5.75
V-125	PEAPODS WITH TWO TASTE MUSHROOMS	5.95
V-126	FAMILY STYLE TO-FU	5.75
V-127	CRISPY TO-FU WITH CRAB FLAVORED SAUCE	6.95

(VEGETARIANS PLEASE REQUEST NO MEAT)

## NOODLES AND RICE

A LA CARTE

N-131	FRIED RICE	5.75
	(Pork, shrimp or chicken)	
N-132	LO-MEIN	5.95
	(Pork, shrimp or chicken)	
N-133	PAN FRIED NOODLES	6.25
	(Pork, shrimp or chicken)	
N-134	CHOW-FUN	6.25
	(Pork, shrimp or chicken)	

## DESSERTS

A LA CARTE

D-1	HONEYED BANANA (1) (Min. for two)	1.75
D-2	YOKAN (Bean jelly cake)	1.25
D-3	ICE CREAM	
	French	1.00
	Haagen Dazs	1.25
D-4	FRESH FRUITS (In season)	1.95
D-5	COFFEE	.75
D-6	Rozell yogurt	1.45
D-7	Toffuti	2.25





DINNER

APPETIZERS

GAZPACHO	\$ 3.95
NEW ENGLAND CLAM CHOWDER	\$ 4.50
JUMBO GULF SHRIMP AND CRAB CLAW COCKTAIL	\$ 9.95
MARYLAND LUMP CRAB CAKES	\$11.95
VICTORY GARDEN SALAD, spring lettuce mix, tossed with our apple balsamic vinaigrette dressing, and garnished with fresh vegetables	\$ 5.95
CHEVRE SALAD, baby lettuce tossed with raspberry vinaigrette, topped with toasted goat cheese and walnuts; may be ordered in a Small Size for...	\$ 6.75 \$ 5.95
TUSCANY FIG AND PROSCIUTTO SALAD SAMPLER, served with arugula and poppyseed dressing, topped with shaved parmesan	\$ 7.95
IMPORTED LINGUINI WITH WHITE CLAM SAUCE, fresh Manilla clams in an extra virgin olive oil, garlic and white wine sauce	\$ 10.95
BABY CAESAR SALAD (Assorted Fat Free, and Low Fat Dressings are Available)	\$ 4.75

ENTREES

VEAL CHOP ALA WILLIAM, center cut veal chop stuffed with proscuitto and mozzarella	\$32.95
NEW ORLEANS PENNE PASTA, tossed with a roasted red bell pepper couli and topped with sliced herb marinated chicken breast	\$16.95
GRILLED FRENCH CUT PORK CHOP, served with a creamy reduction of andouille sausage, porcini mushrooms and shallots	\$17.95
GRILLED BREAST OF DUCK, served with a mango and papaya salsa	\$21.95
COMMODORES' CUT 14 OZ. FILET MIGNON, FIRST MATE'S CUT 10 OZ. FILET MIGNON, Certified Black Angus tenderloin cooked to your specifications, served with cognac or béarnaise sauce	\$32.95 \$24.95
MARYLAND STYLE CRAB CAKES, an LYC tradition, made with the finest jumbo lump crab meat, pan sautéed golden brown and served with our famous lobster sauce	\$18.95
TUNA PICCATA, paillard of tuna pan sautéed golden and laced with a lite lemon caper sauce	\$22.95
CHICKEN FLORENTINE, grilled French breast of free-range chicken over sautéed spinach, served with a timbale of rice pilaf and melange of vegetables	\$15.95
PACIFIC RIM MARINATED GRILLED SHRIMP, served over field greens tossed with Chef Bill's infused sesame dressing with wonton crisp garnish	\$22.95
LEMON SOLE MEUNIERE, a LYC favorite, pan sautéed golden, with a lite lemon sauce	\$19.95

- Stuffed Baked Potatoes, Whipped Potatoes, Baked Potatoes, and Rice Pilaf are Available -  
(We will be happy to prepare the above entrees to your specifications.)  
(We welcome your requests to prepare any menu item as heart healthy.)  
(Smoking is not permitted where food is being served)

Bill Robbins, Executive Chef

# Our Specialty PEKING'S ROASTED DUCK

## 北京烤鴨

烤鴨位於北京八珍之首。這要是在北京吃過烤鴨，那真是有別於中國之奇觀。  
 烤鴨之俗稱——填鴨。其製法之精確與複雜之別，兩者要味大不相同。明爐烤鴨與果木燒鴨不同，（尤以果木燒鴨為佳）烤鴨時，果木樹之清香與鴨之脂肪混合，產生奇妙之化學作用，成皮脆肉嫩，油而不膩，香味撲鼻。烤鴨烤鴨採取密封辦法，以松樹為燃料，一爐只烤一隻；由於鴨腔內灌有湯水，入爐後內外肉質，以致皮下脂肪之入肌肉，成皮脆肉嫩、骨酥、軟明嫩滑而肥美。

烤鴨時，而吃烤鴨亦甚易，把雞之吃法，先將烤鴨宰為兩塊薄片，以特別之湯麵，切至黃熟，荷葉薄餅，卷而食之。吃烤鴨正加品嘗一切美味一法，以色、香、味為標準。

Roasted duck, a delicious Chinese dish, is made of a special kind of duck, carefully fed to grow up the meat. There are two kinds of roasted duck, made by two different methods, i.e., open oven and closed oven. These two kinds of roasted ducks are of different tastes.

烤鴨上席，應將烤鴨切成薄片，夾細餅、蛋餅、蔥油餅吃之，其味無窮。



The whole duck dish.

We also serve house dinners for special occasions such as wedding receptions, bowling banquets, meetings, birthdays, etc. Also available: catering service and special menus for parties.

See our manager or hostess for further information.

Our chef will prepare all kinds of Chinese foods. Please let us know in advance.

You also can order other dishes as you wish, just ask the waitress or hostess.

Every Saturday and Sunday we serve Chinese Pastries from 12 noon to 3 p.m.

Imported Famous Chinese Tea Served without Charge.

We are not responsible for personal belongings unless you check them in the Check Room.

★ TAKE-OUT SERVICE ★

### 本號特點

應時名菜  
 大宴小吃  
 喜慶筵席  
 價目克己

款式新鮮  
 悉聽尊便  
 歡迎預定  
 招待週到



11/20/77

## Lee Chu's Restaurant

Chinese & American Restaurant Serving Northern Style Food  
 Largest Selection of Chinese Cuisine in Western New York

2249 COLVIN AVENUE, TONAWANDA, NEW YORK 14150  
 (under Youngmann Highway, Exit off Colvin Blvd.)

FOR RESERVATIONS PHONE: 835-3352 or 835-3353

OPEN DAILY FROM 11:30 A.M. TO 11:00 P.M.  
 SUNDAY FROM 1:00 P.M. TO 11:30 P.M.  
 FRIDAY FROM 11:30 A.M. TO 1:00 A.M.  
 SATURDAY FROM 4:00 P.M. TO 1:00 A.M.

## WINE AND LIQUOR

### COCKTAILS

Alexander Brandy	1.35
Bacardi	1.10
Champagne	1.35
Daiquiri	1.10
Jack Rose	1.25
Manhattan	1.10
Martini, Dry	1.15
Old Fashioned	1.10
Orange Blossom	1.25
Vodka Martini	1.10
Rob Roy	1.25
Side Car	1.25
Stinger	1.25
Tom Collins	1.15
Scotch Sour	1.25
Whiskey Sour	1.10

### SCOTCH WHISKY

Ballantine	1.10
Black and White	1.10
Dewars White Label	1.10
Chivas Regal	1.25
Haig and Haig Pinch	1.25
Johnnie Walker Black Label	1.25
Johnnie Walker Red Label	1.10
Cutty Sark	1.15
Teachers	1.10
J & B	1.10
White Horse	1.10

### BOURBON WHISKY

I. W. Harper	1.10
Old Fitzgerald	1.10
Old Crow	1.10
Old Forester	1.10
Grand Dad	1.10
Old Taylor	1.10

### NON-ALCOHOLIC

Fruit Punch	.75
Pena Coolada	.75
Orange Cooler	.75

### BRANDIES and CORDIALS

Martell 3 Star	1.25
Courvoisier	1.25
Apricot	1.00
Benedictine D.O.M.	1.15
Drambuie	1.15
Hennessy 3 Star	1.25
Remy Martin	1.10
Chartreuse	1.20
Creme de Menthe	1.00
Cherry Herring	1.25
B & B	1.25
Grand Marnier	1.25
Blackberry Brandy	1.00
Black Velvet	1.10

### BLENDED WHISKY

Calvert Reserve	1.00
Canadian Club	1.15
Carstairs White	1.00
Four Roses	1.00
Gorby	1.00
Imperial	1.00
Lord Calvert	1.10
Schenley Reserve	1.00
Seagram's 7 Crown	1.10
Seagram's V.O.	1.15

### SPARKLING BURGUNDY & WINE LIST

New York and California Wine — .85	
Per Bottle — 3.95	
Port — Christian Bros. Burgundy — Sauterne	
Moghan David — Cocktail Sherry	
Rhone — Muscatel	
Oriental Won Fu Wine — Bottle 3.95, Per Glass .85	
Per Bottle	
Great Western Champagne	7.75 4.15
Gold Seal Champagne	7.75 4.15
Great Western Burgundy	7.75 4.15
Gold Seal Sparkling Burgundy	7.75 4.15

### Other Brands Available on Request

Local Beers and Ales — .75	Out of Town — .85
Imported — 1.10 end up	



## SPECIAL FAMILY DINNER

### CHOICE OF SOUP

#### APPETIZERS — PU PU PLATTER

EGG DROP SOUP  
CHICKEN NOODLE SOUP  
CHICKEN RICE SOUP  
HDT & SOUR SOUP

extra .75  
per 2 persons

WDNTDN SDUP  
TEN INGREDIENTS

extra 1.00  
per 2 persons

Choice of two from Group A — \$1.50 extra

#### ★ DINNER FOR TWO

One from Group A }  
One from Group B }

#### ★ DINNER FOR THREE

One from Group A }  
Two from Group B }

#### ★ DINNER FOR FOUR

Two from Group A }  
Two from Group B }

#### ★ DINNER FOR FIVE

Two from Group A }  
Three from Group B }

#### ★ DINNER FOR SIX

Three from Group A }  
Three from Group B }

#### GROUP A

1. Lobster Cantonese (extra \$1.00)
2. Chicken Guy Pan
3. Shrimp with Lobster Sauce
4. Chicken Almond Dine
5. Roast Pork with Mushroom
6. Beef with Snow Pea Pods
7. Sweet & Sour Pork or Chicken or Shrimp
8. Shrimp Almond Ding
9. Subgum Lo Mein
10. Lobster Soong

#### GROUP B

1. Roast Pork with Chinese Vegetable
2. Roast Pork Chow Mein
3. Shrimp Chow Mein
4. Shrimp Fried Rice
5. Beef Chow Mein
6. Beef with Chinese Vegetable
7. Chicken Chow Mein
8. Chicken Egg Foo Young
9. Pepper Beef
10. Roast Pork with Beansprout

#### CHOICE OF DESSERTS

- \* ICE CREAM
- \* FORTUNE COOKIES
- \* ALMOND COOKIES
- \* KUMQUATS

## KIDDEILAND SPECIAL

UNDER 12 YEARS OF AGE ONLY — COMPLETE DINNER  
Includes Soup and Dessert

#### CHEESEBURGER

French Fries and Vegetable

\$2.45

#### SLICED HOT TURKEY

French Fries and Vegetable

\$2.55

#### EGG ROLL

Fried Rice and Barbecued Spare Ribs

\$2.65

#### EGG ROLL

Fried Dumpling and Puffed Shrimp

\$2.75

## Our Suggestion—Real Chinese Food Northern Style

### HDT APPETIZERS

Egg Roll	(1) .70 (2) 1.35
Shrimp Cocktail	3.75
Shrimp on Toast (8)	2.45
Barbecued Pork	2.50
Garlic Spare Ribs (order)	2.45
Roast Pork Ends	Small 2.45 Large 3.45
Barbecued Spare Ribs (order)	Small 2.45 Large 3.45
Puffed Shrimp (8)	2.45
Pu Pu Plate	2.45

### ORDER THE FOLLOWING DISHES BY NUMBER

#### BEEF

1 洋葱牛肉热	Shredded Beef with Onion	5.45
2 咖喱牛肉热	Curry Beef	5.45
3 蒜茸牛肉热	Sliced Beef with Broccoli	5.45
4 蒜茸牛肉热	Shredded Beef with Brown Sauce	5.45
5 蒜茸牛肉热	Sauteed Spice Beef	5.45
6 蒜茸牛肉热	Shredded Beef with Carrots	5.75
7 葱爆牛肉热	Sliced Beef with Scallions	5.75
8 葱爆牛肉热	Sliced Beef with Dyster Sauce	5.75
9 葱爆牛肉热	Sliced Beef with Snow Peas	5.75
10 葱爆牛肉热	Sliced Beef with Mushroom	5.75
11 杭州司的球	and Bamboo Shoots	7.25
	Houghchow	
	Special Steak Kew	7.75

#### PORK

12 烟柳肉热	Shredded Pork Shanghai Style	5.25
13 榨菜肉热	Shredded Pork with Chinese Pickled Vegetable	5.45
14 回锅肉热	Pork Cooked Twice	5.45
15 蒜茸肉热	Shredded Pork with Brown Sauce	5.45
16 葱爆肉热	Sliced Pork with Scallions	5.45
17 蒜爆肉热	Mou Sei Pork with Pan Cakes	5.25
18 蒜爆肉热	Shredded Pork with Green Peppers	5.25
19 炸酱肉热	Deep-Fried Pork with Plum Sauce	5.25
20 蒜爆肉热	Lucky Family	5.95
21 蒜爆肉热	Fried Pork Chop	5.95

#### CHICKEN

22 腰果鸡丁	Diced Chicken with Cashewnuts	4.95
23 咸都鸡丁	Diced Chicken with Scallion	4.95
24 咖喱鸡丁	Sliced Chicken with Curry	4.95
25 蒜爆鸡丁	Diced Chicken with Brown Sauce	4.95
26 油淋鸡	Shower-Fried Chicken	
27 宫保鸡丁	with Special Sauce	5.25
	Diced Chicken with Peanuts	
28 蒜爆鸡丁	In Hot Sauce	5.25
29 生炒鸡丁	Diced Chicken with Walnuts	5.25
30 大千鸡	Fried Chicken Special	5.25
	Ta-Chien Chicken Esp. Prepared	
	Half 5.25 Whole 10.45	
31 鲍鱼鸡片	Chicken with Abalone	7.95

#### FISH

32 生炒鱼片	Sauteed Sliced Fish	5.25
33 糖醋鱼片	Sweet & Sour Sliced Fish	5.25
34 清蒸鱼片	Sliced Fish with Wine Sauce	5.25
35 清蒸鱼片	Steamed Fish	7.25
36 乾烧鱼片	Hot Braised Whole Fish	8.25
37 四川豆瓣鱼	Braised Whole Fish	
	with Hot Bean Sauce	8.25
38 松鼠鳜鱼	Sweet & Pungent Whole Fish	8.25

#### BEAN CURD

39 麻婆豆腐	Bean Curd with Ground Pork	4.25
40 蒜茸豆腐	Bean Curd with Dyster Sauce	4.25
41 肉末豆腐	Bean Curd with Shredded Pork	4.25
42 家常豆腐	Bean Curd Home Made	4.75
43 鲜菇豆腐	Bean Curd with Fresh Mushroom	4.75
44 虾仁豆腐	Bean Curd with Beet	4.95
45 虾仁豆腐	Bean Curd with Shrimp	4.95
46 虾仁豆腐	Bean Curd with	
47 蒜茸豆腐	Chinese Mushroom	4.95
48 蟹粉豆腐	Yung Chang Bean Curd	4.95
	Bean Curd with Crab Meat	5.95

#### CHINESE VEGETABLES

49 奶油菜心	Cream Sauce	3.25
50 蒜茸菜心	Vegetable with Chicken Oil	3.95
51 蒜茸菜心	Chinese Vegetable Mixture	3.95
52 炒雪豆	Fried Snow Peas	4.75
53 炒雪豆	Mushroom with Chinese Vegetable	4.75
54 蒜茸雪豆	Mushroom with Asparagus Tips	5.25
55 炒双冬	Chinese Sautéed Mushroom with Bamboo Shoots	5.95

NOTE: The dishes which are printed in red ink represent hot and spicy taste, and are our Specialty.

### ORDER THE FOLLOWING DISHES BY ALPHABET

#### COLD APPETIZERS

A 辣白菜	Hot & Sour Cabbage	1.95
B 松花皮蛋	Thousand Year Egg	2.95
C 醉鸡	Wine Chicken	2.95
E 棒棒鸡	Hand Tearing Chicken with Special Spicy Sauce	3.95
F 五香牛肉	Aromatic Beef	3.95
G 双色拼盘	2 Kinds Cold Combination	4.25
H 三色拼盘	3 Kinds Cold Combination	6.25

#### SOUPS FOR TWO

J 酸辣汤	Hot & Spicy Soup	2.45
K 青菜豆腐汤	Chinese Vegetable and Bean Curd Soup	2.45
L 榨菜肉丝汤	Pork & Chinese Pickled Vegetable Soup	2.95
M 三鲜汤	Three Taste Soup	2.95
N 鸡片汤	Chicken & Sizzling Rice Soup	2.95
D 虾仁羹	Shrimp & Sizzling Rice Soup	3.25
P 什锦豆腐汤	Ingredients & Bean Curd Soup	3.45
O 龙凤呈祥汤	Lobster & Chicken Soup	3.95
R 鸡片鲍鱼汤	Sliced Chicken & Abalone Soup	4.25
S 什锦鲍鱼汤	Subgum Sizzling Rice Soup	4.25
T 鸡蓉鱼翅羹	Mashed Chicken and Shark Fin Soup (for 4)	8.45

#### DUCK

56 烤鸭	Barbecued Duck	4.45
57 椒盐鸭	Duck with Lychee	4.75
58 蒜茸鸭	Duck with Pineapple	4.45
59 香酥鸭	Crispy-Fried Duck	4.75
60 樟茶鸭	Smoked Duck	
	Campherwood Flavor	4.75
61 雁荡香酥鸭	Braised Duck with Assorted Vegetable	5.25
62 什锦排鸭	Braised Subgum Duck	6.75
63 椒盐排鸭	Su-Chow Loquet Duck	5.95
64 北京填鸭	Whole Peking Duck (order in advance)	17.95
65 北京填鸭	Whole Peking Duck 3 Kinds of Cooking (ask our manager to order in advance)	21.95

#### SHRIMP

66 蒜茸大蝦	Jumbo Shrimp with Broccoli	5.75
67 咖喱大蝦	Shrimp with Curry	5.75
68 木须大蝦	Mau-Sei Shrimp with Pan Cake	5.75
69 蒜茸大蝦	Sauteed Shrimp with Hot Sauce	5.75
70 蒜茸大蝦	Sliced Shrimp with Garlic Sauce	5.75
71 蒜茸大蝦	Shrimp with Cashew Nuts	7.25
72 蒜茸大蝦	Sauteed Shrimp with Green Peas	7.25
73 蒜茸大蝦	Sliced Shrimp & 3 Ingredients	7.25
74 滑炒大蝦	Sauteed Shrimp in Wine Sauce (Shrimp Only)	7.95

#### LDBSTER

75 炒龙虾	Lobster Cantonese Style	7.45
76 蒜茸龙虾	Sauteed Lobster with Hot Spicy	7.45
77 双冬龙虾	Lobster Meat with Black Mushroom & Bamboo Shoots	7.95

#### CRAB

78 蟹肉豆腐	Crab with Asparagus	5.95
79 蟹肉豆腐	Crab with Vegetables	6.45
80 蟹肉豆腐	Crab with Fresh Mushroom	6.95
81 蒜茸蟹肉	Sauteed Crab with Hot Spicy	7.75

#### NOODLE

82 炸酱面	Noodle with Brown Sauce	2.45
83 上海炒面	Shanghai Style Fried Noodles	3.95
84 肉丝炒面	Fried Noodles with Pork & Vegetable	3.95
85 鸡丝炒面	Fried Noodles with Chicken & Vegetable	3.95
86 虾仁炒面	Fried Noodles with Shrimps	4.25
87 三丝炒面	Fried Noodles with 3 Kinds of Meat & Vegetable	4.25
88 招牌酒蒸	Special Fried Noodles	4.75
89 扬州炒面	Yung Chow Noodle Casserole	4.75

#### PASTRY ORDER IN ADVANCE

90 馒头	Pan Cake (each)	.35
91 葱油饼	Onion Cake	.75
92 咖喱角	Curry Pastry (4)	1.20
93 八宝饭	Fruit Sweet Rice	1.50
94 上海春卷	Shanghai Spring Roll (2)	1.60
95 水饺	Dumpling Soup (8)	2.40
96 锅贴	Fried Dumpling (8)	2.40
97 韭菜馅	Steamed Dumpling (8)	2.40
98 烧卖	Su-Ma (8)	2.40

## Popular Dinner Dishes in U.S.A.

### SOUPS FOR DNE

Egg Flower (1)	.60
Chicken Noodle or Rice (1)	.60
Wonton (1)	.75

### CHDW MEIN DR CHDP SUEY

	ALA CARTE	FULL COURSE
CHICKEN	3.15	3.75
RDAST PORK	3.15	3.75
BEEF	3.25	3.85
SHRIMP	3.75	4.35
SUBGUM	3.75	4.35

### EGG FDD YDUNG

CHICKEN	3.15	3.75
RDAST PORK	3.15	3.75
BEEF	3.25	3.85
SHRIMP	3.65	4.25
SUBGUM	3.75	4.35

### FRIED RICE

CHICKEN	2.95	3.55
RDAST PORK	2.95	3.55
BEEF	3.05	3.65
SHRIMP	3.55	4.15
SUBGUM	3.75	4.35

### CHICKEN

CHICKEN ALMOND DING	3.95	4.55
MDD GDD GUY PAN	3.95	4.55
CHICKEN with SNDW PEA PODS	4.45	5.05
CHICKEN KEW	4.25	4.85
SWEET & SOUR CHICKEN	3.75	4.35

### RDAST PORK

RDAST PORK DING	3.95	4.55
RDAST PORK PAN	3.95	4.55
RDAST PORK with MUSHRDDM	4.45	5.05
RDAST PORK with SNDW PEA PODS	4.45	5.05
SWEET & SOUR PORK	3.75	4.35

### DIETERS DELIGHT

BROILED WHITE FISH	4.95	12 OZ. N.Y. CUT STRIP STEAK	6.75
Cottage Cheese and Sliced Tomato		Baked Potato and Chef Salad	
MOO GOO GAY PAN	4.25	LDBSTER PAN	6.75
Sliced White Chicken Meat cooked in Plain Sauce with White Rice		Chunk Lobster Meat cooked in Chinese Vegetable, Plain Sauce with White Rice	

### AMERICAN DISHES

## From The Broiler

SERVED WITH SALAD, POTATO AND VEGETABLE

HALF SPRING CHICKEN	3.75	FRIED JUMBD SHRIMP	4.75
VIRGINIA HAM STEAK	3.95	NEW YORC CUT SIRDIN STEAK	6.95
BAKED WHITE FISH	4.75	LDBSTER TAIL (2)	12.50

## Salads

CHEF SALAD — .75	HEARTS DF LETTUCE — .75	SLICED TOMATO — .75
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## Beverages

MILK	.30	TEA	.25	ICE TEA	.35
COFFEE	.35	ICE COFFEE	.35	SDFT DRINK	.35

## Desserts

ALMOND COOKIES (2)	.30	FRUIT SHERBET	.35	LYCHEE NUTS	.95
FORTUNE COOKIES (2)	.30	PIE	.55	PRESERVED FRUIT	.95
ICE CREAM	.35			PARFAIT	.95



荔枝樹



LICHEE  
TREE



Shell Like a Fisherman's Red Net  
Fruit White and Lustrous as a Pearl . . .  
Lambent as the Jewel of Ho, More Strange  
Than the Saffron-Stone of Wu.  
Now Sigh We at the Beauty of Its Show,  
Now Triumph In Its Taste.

WANG I  
(Circa 120 A.D.)

### Lichee Tree Special Cocktails

Lichee Blossom .....	1.75	Pink Jade .....	1.25
Oriental Love Cup .....	3.00	Enchanted Rabbit .....	1.75
(For two, of course)		(In honor of the Year of the Rabbit)	

### APPETIZERS

Barbecued Spareribs .....	1.20	Shrimp Toast (2) .....	1.00
Roast Pork .....	1.20	Fantail Shrimp (4) .....	1.60
Egg Roll (1) .....	.40	Chicken in Cellophane (4) .....	1.60
Lobster Roll (1) .....	1.25	Din Sing (2) .....	.80
Chicken Liver Rumaki (4) .....	1.20	Crab Delight (4) .....	1.20

### Lichee Tree's Special Dinners

Roast Pork Wonton	Egg Drop Tomato Juice	Chicken Consomme
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### POULTRY

Chicken Chow Mein .....	2.75	Lichee Chicken .....	4.75
White Meat Chicken Chow Mein .....	3.50	Heavenly Chicken .....	5.00
Chicken Almond Ding .....	3.50	Sizzling Chicken Go Ba .....	5.25
Boneless Chicken .....	4.00	Pressed Duck .....	3.50

### PORK

Roast Pork Almond Ding .....	3.25	Roast Pork Pan .....	4.00
Pork Soong .....	3.25	Lichee Pork .....	4.75
Roast Pork Lo Mein .....	3.50	Roast Pork Chicken Kow .....	5.00

### SEA FOOD

Shrimp in Lobster Sauce .....	3.50	Lobster Cantonese .....	4.00
Butterfly Shrimp .....	3.75	Three Delights .....	4.50
Curry Shrimp .....	4.25	Crab Soong .....	4.75
Mei Kwei Shrimp .....	4.35	Sizzling Seafood Go Ba .....	5.25
Lichee Shrimp .....	4.50	Sizzling Variety Wonton .....	5.25

### BEEF

Pepper Beef .....	3.00	Ming Young Beef .....	4.25
Beef Lo Mein .....	3.25	Filet Mignon Almond Ding .....	5.00
Beef with Mushrooms .....	3.50	Sizzling Sirloin Steak .....	6.25

Ice Cream	Pineapple	Kumquats
Almond Cookie Sundae	Cookies	Jello

Champagne Cups .....	1.75	Orange in Curaco .....	1.25
(Maximum for two)			
Fresh Pineapple and Mixed Fruit on Ice .....	.75	Flaming Fresh Pineapple .....	1.50

## The Lichee Tree

This flowering tree is both unusual and interesting — being grown originally only in the gardens of the ancient Imperial Summer Palace. Its fruit, which is bright red and has the taste of nectar for the gods, is in season for only a few days each year. In ancient times, when it was ripe and just right for eating, it was rushed to the Emperor by relays of fast runners.

This unusual name for a restaurant—in a way—reflects too the unusual and interesting background of Mr. and Mrs. Kuo, your host and hostess at *The Lichee Tree*.

Mr. Chi Chih Kuo, a retired Major General of the Nationalist Chinese Army, spent many years on foreign duty as a soldier-diplomat in the United States and Europe. During World War II he was assigned to the Chinese Embassy in Washington, D.C. for the common effort of the allied cause. At the height of the war, he was called back to Chungking to take over the post of Military Spokesman of the Chinese Government. Shortly after the signing of the armistice, Mr. Kuo was appointed the Chinese Military Representative to the post-war government of Italy; where his wife, Mrs. Irene Kuo, played hostess to the Diplomatic Corps.

Besides being part of the colorful International colony, Mr. and Mrs. Kuo were active in all circles of Roman society, entertaining and being entertained by people of all walks of life, including many of the well-known, colorful royal personages of Europe. Mrs. Kuo—in her capacity of official hostess of the Chinese Embassy—exemplified the charm of the orient with her gracious, charming personality, her exquisite gowns and presentation of exotic foods... either at the imposing marble hall of the Chinese Embassy itself, or at her own villa atop a Roman hill.

The exotic culinary art and gracious entertaining of aristocratic China are family traditions for Mr. and Mrs. Kuo. They both come from two of the oldest and most distinguished families of old China. The impressive history of their family trees date back for centuries.

The great grandfather of Mr. Kuo, Kuo Yu-Luh, was one of a few Mandarins holding ministerial rank under the last Empress of the Manchu dynasty. It was he who established the initial telegraph system in China. Together with his brother-in-law, Li Hung-Chang, who was the Imperial Envoy Extraordinary and Minister Plenipotentiary of China to the United States, they were amongst the initial few who had close contacts with the Western World.

A ginkgo tree, ceremoniously planted by Li Hung-Chang, in May 1897, in tribute to General Ulysses S. Grant, is still standing today at Grant's Tomb on Riverside Drive.

While her husband comes from a family of outstanding soldiers and diplomats, Mrs. Kuo comes from an old family of distinguished scholars and outstanding statesmen. Emperor Chien-Lung of the Ching Dynasty once lived in her ancestral home in Wu Shu during his famous culture tour from Peking to South China for a special visit with Mrs. Kuo's ancestor, Chin Tzu-an-Yuan, who was the leading scholar of the Dynasty. It was Mrs. Kuo's uncle, Li-Jun Yuan, who was the Imperial Royal Tutor to the Boy Emperor, Pu Yeh, grandson of China's last Empress, Tzu Hsi.

Since she was a small child growing up in her father's Ya Men (Official Government Residence), Mrs. Kuo has absorbed much of the art of oriental gracious living... of which culinary art took an important part.

Since their return to the United States from Europe, Mrs. Kuo has been in the restaurant business for many years, making her name synonymous with gracious dining and fabulous food.

Here, in *The Lichee Tree*, with charming atmosphere, and such marvelous food, one may readily agree with Mrs. Kuo's favorite poet, Wang I, that—

*"Now sigh we at the beauty of its show,  
Now triumph in its taste."*



*To Pamper Your Appetite . . .*

Barbecued Spare Ribs . . . . .	1.20	Shrimp Toast (2 pieces) . . . . .	1.00
Roast Pork . . . . .	1.20	Crob Delight (4 pieces) . . . . .	1.20
Egg Rolls (2 pieces) . . . . .	.80	Fantail Shrimp (4 pieces) . . . . .	1.60
Din Sing (2 pieces) . . . . .	.80	Chicken in Cellophane (4 pieces) . . . . .	1.60
Lobster Roll (1 piece) . . . . .	1.25	Fried Wonton (8 pieces) . . . . .	1.00
Crobmeal Roll (2 pieces) . . . . .	1.40	Frag Legs (Advance order - 4 pieces) . . . . .	3.00
Chicken Liver Rumaki (4 pieces) . . . . .	1.20	Shrimp in Cellophane (Adv. order - 4 pcs.) . . . . .	2.40
Lobster Chormer (4 pieces) . . . . .	2.40	Devil of a Shrimp (4 pieces) . . . . .	2.40
Lobster heaping rapturous company with ham.		Shrimp deviled with minced pork.	
Tipsy Shrimp (Advance order - 4 pieces) . . . . .	3.00	Saucy Mermaids . . . . .	1.50
Shrimp which had one too many Martini.		When in season - spicy snails.	
Soy Clam (4 sheuers) . . . . .	1.60	Ho Yu Chicken Wing . . . . .	1.60

### TIDBIT PLATTERS

*(Serves two)*

<b>Smack Platter</b> . . . . .	1.70	<b>Gourmet's Platter</b> . . . . .	2.40
<i>Egg Roll, Spareribs, Fried Wonton, Chicken Liver Rumaki.</i>		<i>Egg Roll, Fantail Shrimps, Spareribs, Chicken in Cellophane.</i>	
<b>Imperial Platter</b> . . . . .	2.75	<b>Celestial Platter</b> . . . . .	3.00
<i>Lobster Roll, Shrimp Toast, Spareribs, Chicken in Cellophane.</i>		<i>Crabmeat Roll, Din Sing, Roast Pork, Spareribs.</i>	
<b>Mermaid Platter</b> . . . . .	3.00		
<i>Lobster roll, shrimp toast, crab delight, soy clam.</i>			



## Clear Broth and Fancy Turnens

(Individual service)

Chicken Consomme.....	.40	Egg Drop.....	.40
Roast Pork Wonton.....	.50		
(Tureen for two)			
Variety Wonton.....	2.00	Shanghai Pungent.....	2.00
Winter Melon Yun.....	2.00	Bird's Nest.....	3.00
Precious Lantern.....	2.00	Shark's Fin.....	4.00
Pearls of China Sea.....	2.50		
Miniature Wonton and miniature shrimp balls.			

*The Best from the Sea*

<b>Sizzling Seafood Go Ba</b> ..... 4.50 <i>Chunks of lobster meat, jumbo shrimp and scallops combined with snow peas, imported mushrooms, bamboo shoots, water chestnuts, and Chinese greens in a delicious sauce, served sizzling over crisp rice patties at your table. A Lichee Tree specialty for the gourmets.</i>	<b>Three Delights</b> ..... 2.75 <i>Shredded lobster meat, roast duck, and pork blended with shredded snow peas, bamboo shoots, green peppers, and black mushrooms with toasted rice noodles on top.</i>
<b>Sizzling Chicken Go Bo</b> ..... 4.25	<b>Lobster Chow Mein</b> ..... 2.75
<b>Sizzling Roast Pork Go Ba</b> ..... 4.25	<b>Lobster Foo Young</b> ..... 2.50
<b>Sizzling Subgum Wanton</b> ..... 4.50 <i>Lobster meat, jumbo shrimp, boneless chicken, and roast pork sauteed with an assortment of choice Chinese vegetables served over crisp wontons.</i>	<b>Lobster Fried Rice</b> ..... 2.25
<b>Lobster and Shrimp Kow</b> ..... 4.25 <i>Lobster meat and jumbo shrimp combined with water chestnuts, snow peas, black mushrooms, bamboo shoots and hearts of Chinese greens. A precious gift from the sea.</i>	<b>Lobster Lo Mein</b> ..... 3.25
<b>Lobster Chicken Kow</b> ..... 4.25 <i>Luscious chunks of lobster meat and boneless chicken sauteed with choice Chinese vegetables.</i>	<b>Lichee Shrimp Kow</b> ..... 3.75 <i>Jumbo shrimp and imported lichee fruit sauteed in our heavenly sweet and pungent sauce.</i>
<b>Roast Pork Lobster Kow</b> ..... 4.25 <i>Thick slices of tender roast pork sauteed with lobster meat, bamboo shoots, water chestnuts, mushrooms, and snow peas.</i>	<b>Mei Kwei Shrimp</b> ..... 3.60 <i>Jumbo Spanish Shrimp in our special Gan-Jan Sauce – a gourmet's delight.</i>
<b>Lobster Soong</b> ..... 4.00 <i>Lobster meat blended deliciously with finely cut Chinese vegetables in a minced pork and egg sauce, topped with toasted rice noodles.</i>	<b>Walnut Shrimp Ding</b> ..... 3.25 <i>Shrimp, Chinese vegetables, and toasted walnuts.</i>
<b>Barbecued Whole Lobster</b> ..... 4.50 <i>Lobster marinated in our special Chinese barbecue sauce and broiled to your order. Served with a portion of Chinese vegetables and fried rice. A marvelous East meets West.</i>	<b>Butterfly Shrimp</b> ..... 3.00
<b>Lobster Kow</b> ..... 3.75 <i>Sauteed lobster meat with a variety of choice Chinese vegetables.</i>	<b>Shrimp Soong</b> ..... 3.25 <i>Thinly shrimp and dice cut Chinese vegetables blended deliciously together and topped with delicious toasted rice noodles.</i>
<b>Snow Pea Lobster</b> ..... 4.50 <i>Jade green snow peas and pink lobster meat form this delectable dish to delight both your palate and your fancy.</i>	<b>Shrimp Kow</b> ..... 3.00
<b>Lobster Pineapple</b> ..... 3.75 <i>Lobster meat sauteed with pineapple.</i>	<b>Shrimp in Lobster Sauce</b> ..... 2.75
<b>Lobster Almond Ding</b> ..... 3.50 <i>Dice-cut lobster meat with Chinese vegetables and tasty almonds.</i>	<b>Sweet and Pungent Shrimp</b> ..... 2.75 <i>Jumbo shrimp dipped in light batter and fried, then sauteed in our incomparable sweet and pungent sauce.</i>
<b>Lobster Cantonese</b> ..... 3.25 <i>Whole lobster cut in pieces in a tantalizing gravy-sauce of minced pork, egg, scallion, and finally a touch of garlic.</i>	<b>Curry Shrimp</b> ..... 3.50
<b>Yangchow Fried Rice</b> ..... 2.75	<b>Subgum Shrimp Chow Mein</b> ..... 2.25
	<b>Shrimp Chow Mein</b> ..... 1.75
	<b>Shrimp with Bean Sprouts</b> ..... 2.25
	<b>Shrimp Fried Rice</b> ..... 1.75
	<b>Shrimp Foo Young</b> ..... 1.75
	<b>Hungsho Fish</b> ..... 4.00
	<b>Sweet and Pungent Fish</b> ..... 4.00

## Land of the Pasture

Sizzling Sirloin Steak . . . . .	5.50	Filet Mignon Kow . . . . .	4.25
<i>Prime sirloin steak broiled and served with a Chinese sauce of snow peas and mushrooms.</i>		<i>Cubes of filet mignon sauteed with snow peas, bamboo shoots, water chestnuts, and mushrooms.</i>	
Lichee Tree Filet Mignon . . . . .	5.50	Filet Mignon Almond Ding . . . . .	4.25
<i>Slices of exotically flavored filet mignon, broiled and served between a bed of crisp bean sprouts and rice noodles, served with brandied lichee fruit.</i>		<i>Dice-cut of filet mignon sauteed with a variety of dice-cut Chinese vegetables with a topping of crisp toasted almonds.</i>	
Ming Young Beef . . . . .	3.50	Ho Yu Beef . . . . .	3.25
<i>Finely cut beef blended with shredded choice Chinese vegetables, topped with toasted rice noodles.</i>		<i>Slices of beef sauteed with imported Ho Yu sauce.</i>	
Beef Soong . . . . .	3.25	Curry Beef . . . . .	3.25
Snow Pea Beef . . . . .	3.25	Pepper Steak . . . . .	2.25
Beef with Bean Sprouts . . . . .	2.00	Beef with Mushrooms . . . . .	2.75
Beef with Vegetables . . . . .	2.00	Beef Chow Mein . . . . .	2.00
Beef Cantonese Chow Mein . . . . .	3.00	Beef Lo Mein . . . . .	2.50



## The Domestic Scene

Lichee Chicken . . . . .	4.00	Sesame Chicken . . . . .	4.00
<i>Boneless chicken combined with fresh lichee fruits in a sweet and pungent sauce.</i>		<i>Breast of chicken dipped in a batter of sesame seeds and deep fried. Served over delicious sauteed Chinese vegetables.</i>	
Heavenly Chicken . . . . .	4.25	Lemon Chicken . . . . .	3.75
<i>Boneless chicken with ham, dipped in light batter and deep fried.</i>		<i>Boneless chicken steamed with fresh lemon.</i>	
Chicken Kow . . . . .	4.00	Shanghai Chicken . . . . .	3.25
<i>Boneless chicken sauteed with imported black mushrooms, water chestnuts, bamboo shoots, snow peas, and Chinese greens.</i>		<i>Dice-cut boneless chicken combined with green peppers and bamboo shoots in a spicy sauce.</i>	
Sweet and Pungent Chicken . . . . .	3.25	Walnut Chicken Ding . . . . .	3.25
Boneless Chicken . . . . .	3.25	Pineapple Chicken . . . . .	3.00
Moo Goo Chicken . . . . .	2.75	Chicken Almond Ding . . . . .	2.75
Cantonese Squabs (2) . . . . .	6.00	Ho Yu Squabs (2) . . . . .	6.80
<i>Fried squabs with toasted salt.</i>		<i>Squabs sauteed in Ho Yu sauce.</i>	
Lichee Duck . . . . .	4.25	Pineapple Duck . . . . .	4.25
<i>Boneless duckling with luscious lichee fruits.</i>		<i>A sweet and pungent treat of boneless duckling.</i>	
Pressed Duck . . . . .	2.75	Ho Yu Chicken Liver . . . . .	2.75
White Meat Chicken Chow Mein . . . . .	2.75	Chicken Chow Mein . . . . .	2.00
Chicken Foo Young . . . . .	2.25	Chicken Fried Rice . . . . .	1.75
Chicken Lo Mein . . . . .	2.75	Lichee Tree Special Chow Mein . . . . .	2.75
Cantonese Chicken Chow Mein . . . . .	3.00	Subgum Chicken Chow Mein . . . . .	2.75
Chicken Chop Suey . . . . .	2.50		

## The Little Thing that Went to Market

Lichee Pork . . . . .	4.00	Roast Pork Pan . . . . .	3.25
<i>Tiny balls of minced loin of pork with lichee fruit in a sweet and pungent sauce.</i>		<i>Thick slices of roast pork sauteed with black mushrooms, snow peas, and bamboo shoots.</i>	
Shanghai Pork Ding . . . . .	3.00	Kumquat Pork . . . . .	4.00
<i>Dice-cut loin of pork with green peppers and bamboo shoots in a spicy sauce.</i>		Pineapple Pork . . . . .	3.50
Roast Pork Vermicelli . . . . .	3.00	Pork Soong . . . . .	2.75
Sweet and Pungent Ribs . . . . .	2.50	<i>Minced fresh pork blended with diced Chinese vegetables, topped with toasted rice noodles.</i>	
Roast Pork Almond Ding . . . . .	2.50	Sweet and Pungent Pork . . . . .	2.50
Roast Pork with Bean Sprouts . . . . .	2.00	Roast Pork with Vegetables . . . . .	2.00
Roast Pork Foo Young . . . . .	1.75	Roast Pork Chow Mein . . . . .	1.75
Roast Pork Cantonese Chow Mein . . . . .	3.00	Roast Pork Fried Rice . . . . .	1.50
Roast Pork Lo Mein . . . . .	2.75	Pork Chop Suey . . . . .	2.00



## Vegetarian Paradise

Jade In The Snow . . . . .	3.00	Temple Bells . . . . .	2.50
<i>Snow pea pods and bamboo shoots.</i>		<i>Black mushrooms, water chestnuts, and bamboo shoots.</i>	
Vermicelli Lo Han . . . . .	3.50	Bean Curd Delight . . . . .	2.50
<i>Vermicelli noodles with a variety of choice Chinese vegetables.</i>		<i>Bean curd with mushrooms, snow pea pods, and hearts of Chinese greens.</i>	
Snow Pea . . . . .	3.00	Cream of Chinese Green . . . . .	3.00
Vegetarian Cantonese Chow Mein . . . . .	3.00	Vegetarian Foo Young . . . . .	2.00



## Sa Go - Chinese Casseroles

Chicken Sa Go . . . . .	4.00	Sea Food Sa Go . . . . .	4.00
Duck Sa Go . . . . .	4.00	Fish Sa Go . . . . .	4.00



## The American Cuisine

APPETIZERS		
Tomato Juice . . . . .	.20	
Fruit Cup . . . . .	.40	
Shrimp Cocktail . . . . .		1.50

SOUPS		
Cansome with Rice . . . . .	.40	
Cansome with Noodles . . . . .		.40

ENTREES		
Roast Pork Sandwich . . . . .	.75	
Chicken Sandwich . . . . .	1.00	
Club Sandwich . . . . .	1.50	
Shrimp Salad . . . . .	2.50	
Chicken Salad . . . . .	2.50	
Fruit Salad . . . . .	2.00	
Filet of Sole . . . . .	2.00	
Fried Shrimp . . . . .	2.50	
Broiled Lobster . . . . .		4.00
Hamburger Platter . . . . .		1.50
Veal Cutlet . . . . .		1.90
Ham Steak . . . . .		2.50
Broiled Park Chops . . . . .		2.25
Broiled Lamb Chops . . . . .		2.75
Fried or Broiled Half Chicken . . . . .		2.00
Broiled Sirloin . . . . .		5.50
Broiled Filet Mignon . . . . .		6.00

BEVERAGES		
Coffee . . . . .	.15	
Iced Coffee . . . . .	.25	
Pat of Tea . . . . .		.50



## The Sweet Ending

Ice Cream . . . . .	.40	Jade Pear Sundae . . . . .	1.00
Jello with Ice Cream . . . . .	.50	Brandied Lichee . . . . .	1.25
Almond Cookie Sundae . . . . .	.50	Lichee Tree's Ice Cream . . . . .	1.40
Mixed Fruits Sundae . . . . .	.75	Ice cream served with flaming lichee sauce.	
Lichee Sundae . . . . .	.75	Orange Slices in Curacao . . . . .	1.25
Crème de Menthe Parfait . . . . .	.75	Flaming Whale Pineapple . . . . .	10.00
Kumquats . . . . .	.50	Party serving of pineapple shell filled with imported fruits and brandy.	
Mixed Fruits . . . . .	.50	Precious Lantern Festival . . . . .	1.25
Lichee on Ice . . . . .	.75	Varieties of ice cream and sherbet with trimmings.	
		Watermelon Fantasy . . . . .	12.00
		When in season—Party watermelon with assorted fresh fruits, sherbet.	
		Champagne Cup (min. for two) . . . . . each	1.75

## Chinese Banquets

... have delicacies so numerous it is impossible to describe more than a tiny fraction of them on this page. They are not individual portions. The ideal number of guests for a Chinese banquet

is from ten to twelve and the banquet dinner generally consists of twelve courses to the more elaborate sixteen. Consult Mrs. Kuo; she'll take pleasure in planning a menu especially for you.

Tribute to a King . . . . .	35.00
An elaborate banquet specialty—fresh ham, boned whole chicken, and squabs exquisitely combined together with exotic trimmings and presented with imagination.	

Pheasant Imperial . . . . .	15.00
Roasted pheasant the ancient Chinese way—exotic spice, unusual sauces, and a stuffing of wild rice, black mushrooms, lotus seeds, and ginkgo nuts.	

Roast Whole Pigling . . . . .	35.00
Roast fragrant pigling served with special sauces and steamed bread on a very spectacular elaborate silver platter.	

Royal Shark's Fin . . . . .	30.00
The finest imported shark's fins simmered in a sauce made from fresh ham, young pullet, Chinese herbs, imported wine, and rock sugar and soy sauce. A superb delicacy to grace any banquet table.	

Fishmen's Feast . . . . .	15.00
It may be called the "Chinese Bouillabaisse"—lobster, shrimp, scallops, sea bass, red snapper, mussels, clams, abalone, squid, and bechamel together in a treasured recipe handed down from the river-men of the Yang Tze River.	

Chinese Smorgasbord . . . . .	10.00
Assortment of unusual cold appetizers.	

Mandarin Chicken . . . . .	10.00
Fresh pullet simmered in a wine and soy sauce with chestnuts, imported mushrooms, and bamboo shoots.	

Sweet and Pungent Ecstasy . . . . .	10.00
Tiny balls of minced lotus of pork and minced fresh shrimp with lichee fruit in a heavenly sweet-and-sour sauce.	

Squab Saang . . . . .	10.00
Minced squab meat blended with minced water chestnuts, bamboo shoots, and Virginia ham; served wrapped in crisp lettuce.	

Peking Duck . . . . .	15.00
The skin is crisp and the meat succulent; served with steamed bread and imported plum sauce.	

Winter Melon Bowl . . . . .	12.00
A gourmet's delight in a soup—ten elaborate ingredients are steamed inside a whole winter melon.	

Ha Ga . . . . . per person	5.00
Ho Ga means Chafing Dish in English except that it is far more elaborate and much more fun. A fire-pot brazier is placed before you with a pot of bubbling soup, from which you dip the following delicacies into the broiling soup until they are cooked. Served with individual dishes of sauce.	

Chicken	Chicken Liver
Lobster	Mushrooms
Shrimp	Rice Noodles
Duck	Bamboo Shoots
Filet Mignon	Chinese Greens

Chungking Duck or Chicken . . . . .	10.00
Famous for its crunchy skin and succulent meat—fragrant with Five-Fragrance Spice.	

Empress Tzu Hsi . . . . .	10.00
Tiny snow pea pods stuffed with diced fresh shrimp, then sautéed with an assortment of Chinese vegetables. A whim of the last Empress.	

Latus Blossam . . . . .	10.00
Blossoms of minced fresh shrimp steamed on top of imported mushrooms; served with green leaves of snow pea pods.	

Velvet Chicken . . . . .	10.00
Boneless chicken and snow pea pods in a delicious light sauce made from the white of egg.	

West Lake Duck . . . . .	12.00
Boneless whole duckling, stuffed with water lily seeds, ginkgo nuts, black mushrooms, bamboo shoots, and ham; simmered in wine sauce.	

Yuan Young Chicken . . . . .	12.00
Fresh pullet with Virginia Ham and fresh mustard green.	

TWO DAYS ADVANCE ORDER IS REQUIRED.

## New Concoctions

Lichee Blossom	1.75
<i>As feminine, as beautiful as the delicate rose with the thorn.</i>	
Oriental Love Cup	3.00
<i>Rum, brandy, and fruit juices with a dash of Chinese Liqueur. (For two, of course)</i>	
Green Dragon	1.50
<i>Green chartreuse and cognac.</i>	
Precious Lantern Beauty	1.00
<i>Non-alcoholic juices with festive fruits.</i>	
Fire Mountain	1.75
<i>As volcanic as a strong man's passion.</i>	
Tidal Wave	2.25
<i>Bourbon with crushed pineapple and lemon juice in a whole pineapple shell.</i>	
Pink Jade	1.25
<i>Tequila, lime juice, grenadine.</i>	
The Villager	1.25
<i>Bourbon, very dry vermouth, and cherry brandy - sophistication with a dash of sweet charm.</i>	

## Old Classics

### COCKTAILS

Alexander, Brandy or Gin	1.00
Slinger	1.00
Claver Club	.85
Pink Lady	.85
Grasshopper	.95
Champagne Cocktail (Split)	2.00
Lichee Tree Special	1.25
Vodka Gimlet & Gin	.95
Bacardi	.85
Daiquiri	.85
Gimlet, Vodka or Gin	.90
Dubonnet	.85
Gibson	.95
Martini	.85
Martini (Impaired Gin)	1.00
Frozen Daiquiri	1.10
Manhattan	.85
Old Fashioned	.85
Side Car	1.00
Orange Blossom	.85
Jack Rose	.90
Rab Ray	.95
Scarlet O'Hara	.95

(Extra Dry 25 cents Extra)

### BLENDED WHISKEY BONDED

Colvert Reserve	.75
Seagram 7 Crown	.75
Four Roses	.75
Schenley Reserve	.75
Fleischmann's	.75
Jack Daniel's	.90
Old Granddaddy	.85
Old Forester	.85
I. W. Harper	.85
Canadian Club	.85
Seagram's V.O.	.85



## The Lichee Tree

65 EAST EIGHTH STREET  
NEW YORK 3, NEW YORK  
GRamercy 5-0555

### SCOTCH

Black & White	.85
Cutty Sark	.85
Dewar's	.85
Ballantine	.85
Haig & Haig 5 Star	.85
Haig & Haig Finest	.95
Johnny Walker (red)	.85
Johnny Walker (black)	.95
White Horse	.85
Martin's VVO	.85
Bell's - 12 years old	1.00
Chivas Regal - 12 years old	1.00
J & B	.85
Ambassador - 12 years old	1.00

### SOURS

Scotch	.95
Bourbon	.95
Rye	.85
Gin	.85
Rum	.95

### TALL DRINKS

Tam Collins	.85
Rum Collins	.90
Cuba Libre	.90
Singapore Sling	.95
Panther's Punch	1.00
Gin and Tonic	.85
Vodka Tonic	.85
Zombie	2.25

### LIQUEURS

Crème de Cacao	.85
Crème de Menthe	.85
Blackberry Brandy	.85
Apricot Brandy	.85
Anisette	.85
Cointreau	.85
Drambuie	1.00
Cherry Heering	1.00
Grand Marnier	1.00
B & B	1.00
Chartreuse	1.00
Ng Ka Pei	1.10
Mei Kwei Lu	1.10

### COGNAC

Remy Martin VSEP	1.20
Hennessey 3 Star	1.00
Martell 3 Star	1.00
Napoleon 5 Star	1.00
Courvoisier	1.00
Metaxa Brandy	.90

### CHAMPAGNE

Piper Heidsieck - Very Dry	6.00
1/2 bottle	12.00
New York State (Split)	2.00
1/2 Bottle	4.00
Bottle	8.00

### STILL WINES

Domestic	
Part, Burgundy, Cherry or Sauterne	.45
(Also by bottle)	3.00
Ale or Beer	.50
Soft Drink	.25
Imported	
Duff Gordon	.75
Harvey's Bristol Cream	1.00
Sandeman's Port	.75
Sake (1/2 bottle 2.00)	4.00
Imported Beer	.75

Shell Like a Fisherman's Red Net

Fruit White and Lustrous as a Pearl . . .

Lambent as the Jewel of Ho, More Strange

Than the Saffron-Stone of Wu.

Now Sigh We at the Beauty of Its Show,

Now Triumph In Its Taste.

WANG I

(Circa 120 A.D.)







*Dinner Menu*



# Dinner

## To Whet an Appetite

Chilled Tomato Juice Fruit Cup Latin Quarter Caviar Canape, American  
Chopped Fresh Chicken Livers Marinated Herring w. Sour Cream Half Grapefruit Maraschino  
Shrimp Cocktail \$1.00 extra

**Soups** Soup Du Jour Jellied Madrilene Onion Soup Au Gratin  
Consomme Latin Quarter

## The Main Course

FRESH VEGETABLE DINNER with Poached Egg ..... 5.00  
BREADED VEAL CUTLET with Spaghetti ..... 6.50  
SPAGHETTI with DELECTABLE MEAT and Mushroom Sauce ..... 5.00  
CHICKEN CHOW MEIN, Noodles - Rice ..... 6.25  
FRIED L. I. SCALLOPS with Tartar Sauce and Calf Slaw ..... 6.25  
MINCED CHICKEN MEXICAINE, with Rizotto, Mixed Garden Veg. .... 6.50  
RAVIOLI A LA PARMESEAN ..... 5.00  
TOMATO SURPRISE with CHICKEN SALAD, Mayonnaise Dressing ..... 6.25  
MINCED CHICKEN AU CURRY, with Rice Pilaff ..... 6.50  
CHOPPED SIRLOIN STEAK, Fresh Mushraam Sauce ..... 6.75  
FRIED FILET OF SOLE, Tartar Sauce ..... 6.25  
ROAST TURKEY, Giblet Gravy, Candied Sweets ..... 6.50  
FRESH CHICKEN SALAD, Tomato and Egg Garnish ..... 5.75  
BROILED FRESH CHICKEN, ou Cressan ..... 6.25  
ROAST STUFFED CHICKEN, Giblet Gravy ..... 6.25  
BROILED HALIBUT STEAK, Maître d'Hotel ..... 6.50  
FRIED CHICKEN A LA MARYLAND ..... 6.50  
SEAFOOD A LA NEWBURG ..... 6.50  
ROAST DUCKLING ..... 6.75

## Desserts & Cheeses

American Brick Ice Cream Sultana Cake Roll Gelatine Delight  
Apricot, Vanilla or Chocolate Ice Cream  
Orange Sherbet Plain or Raisin Cake Fresh Apple Pie Nesselrode Pie  
Raquetort, Camembert, Cream Cheese or  
Swiss Gruyere with Crackers

## Beverages

Milk Tea Coffee

Choice of  
Appetizer, Soup, Dessert and Beverage

**BROILED  
SIRLOIN STEAK**  
GARDEN VEGETABLE  
FRENCH FRIED POTATOES

8.50

Choice of  
Appetizer, Soup, Dessert and Beverage

**BROILED  
FILET MIGNON**  
GARDEN VEGETABLE  
FRENCH FRIED POTATOES

8.50

Choice of  
Appetizer, Soup, Dessert and Beverage

**WHOLE BROILED  
MAINE LOBSTER**  
DRAWN BUTTER  
JULIENNE POTATOES

8.50

WE ARE COMPELLED BY LAW TO COLLECT  
30% FEDERAL TAX  
5% CITY SALES TAX

## For Your Enjoyment

SEAGRAMS  
7 CROWN  
ON THE ROCKS

SERVED  
IN AN  
OLD FASHION  
GLASS

## LIQUEURS

Pony  
ANISETTE ..... 1.10  
APRICOT ..... 1.10  
BLACKBERRY ..... 1.10  
CHERRY ..... 1.10  
CREME DE MENTHE ..... 1.10  
(Green or White)  
ORAMBUIE ..... 1.25  
GRAND MARNIER ..... 1.25  
CHERRY HEERING ..... 1.25

## IMPORTED WINES

PORT ..... 1.10  
SHERRY ..... 1.10  
SAUTERNE ..... 1.10  
MUSCATEL ..... 1.10  
RHINE WINE ..... 1.10  
MADEIRA ..... 1.10  
CLARET ..... 1.10  
BURGUNDY ..... 1.10  
HARVEY'S BRISTOL SHERRY ..... 1.25

## COGNAC

Pony  
HENNESSY ..... 1.25  
MARTELL ..... 1.25  
COURVOISIER ..... 1.25  
OTARD ..... 1.25  
BISQUIT OUBOUCHE ..... 1.25  
FUNDADOR ..... 1.25  
METAXA ..... 1.25  
REMY MARTIN ..... 1.25  
HINE ..... 1.25

## IMPORTED CHAMPAGNE & SPARKLING BURGUNDYS

Bottle 1/2 Bottle	Bottle 1/2 Bottle
MOET & CHANDON ..... 22.00 11.50	LANSON ..... 22.00 11.50
BOLLINGER ..... 22.00 11.50	MUMMS COCOON ROUGE ..... 22.00 11.50
CLICOUOT YELLOW LABEL ..... 22.00 11.50	HEIDSIECK MONOPOLE ..... 22.00 11.50
MUMMS EXTRA DRY ..... 22.00 11.50	POMMERY & GRENO ..... 22.00 11.50
PIPER HEIDSIECK ..... 22.00 11.50	CHEUVENET RED CAP ..... 20.00 11.00
LANCERS ROSE WINE ..... 12.50	

## AMERICAN CHAMPAGNES & SPARKLING BURGUNDYS

Bottle 1/2 Bottle	Bottle 1/2 Bottle
RENAULT ..... 10.00	GOLD SEAL ..... 12.00
CRESTA BLANCA CHAMP. .... 12.00	PAUL MASSON ..... 12.00
GREAT WESTERN ..... 12.00	COOKS CHAMPAGNE ..... 12.00 6.50
DRY IMPERATOR ..... 12.00	COOKS SPARKLING BURGUNDY ..... 12.00 6.50
PAUL MASSON SPARKLING BURGUNDY ..... 12.00	

## Frigid Suggestions

Choice of Appetizer, Soup and Dessert

## FRESH FRUIT BOWL

French Dressing  
5.00

## FRESH LOBSTER SALAD

Mayonnaise Dressing — Saratoga Chips  
7.25

## COLD ROAST CHICKEN

Mixed Pickles and Saratoga Chips  
6.25

## COLD HAM & TURKEY PLATTER

Fresh Potato Salad — Mixed Pickles  
6.50

MILK DEMI TASSE TEA

**LATIN QUARTER**

*From the Carte De Jour Menu*

CHOICE OF  
APPETIZER & SOUP  
CHOICE OF DESSERT

**Roast Prime Ribs of Beef**  
AU JUS

Garden Vegetables    Mashed Potatoes  
DEMI-TASSE    TEA    MILK

**\$7.25**